



RIGAMONTI SALUMIFICIO S.P.A, A SOCIO UNICO – SOCIETA' SOGGETTA A DIREZIONE E COORDINAMENTO DI JBS SA
VIA STELVIO, 973 – MONTAGNA IN VALTELLINA (SO) ITALY – TEL +39 0342 535111 FAX +39 0342 210054
MAIL: info@rigamontisalumificio.it

PRODUCT TECHNICAL FEATURES

FESA BOVINA PER CARPACCIO 1/2 S.V. (382020)

Description :

Cured and matured meat product, obtained from beef haunches;

code	RMC1031074
EAN code (variable weight product)	2274042

Unit of measure	Kg
Average weight	2,500 (da Kg 2,000 a Kg 3,000)

Packaging

packaging conditions	undervacuum
first wrapping	thermoshrinking wrap
packaging	american-type corrugated cardboard
minimum packaging, pieces	2
packaging dimensions	mm 394 x 287 x 124
cardboards per pallet	80
cardboards per layer	8
layers	10

Storage conditions

temperature	+3 / +6 °C
Minimum preservation term (MPT)	45 days
Approx. Residual life (in sealed and properly preserved package)	30 days

PRODUCTION PLANT, EC n.

Montagna in Valtellina	IT 83 L
Poggiridenti	IT 383 L
Mazzo di Valtellina	IT 632 L

INGREDIENTS

beef
salt
dextrose
natural flavourings
preservatives: E250, E252

ORGANOLEPTIC FEATURES

consistence	firm, elastic
aspect, when cut	compact and without splits
colour	lean meat: regularly red, slightly darker on the edge; fat: white
scent	delicate, lightly spiced
taste	sweet, savoury, never sour

PHYSICAL FEATURES

shape	cylindrical, roundish on the edges
section	elliptic

NUTRITION DECLARATION (Average nutritional value for 100g)

kcal	130
kJoule	549

fats	g	2,2
of which saturated	g	1,2
carbohydrates	g	0,5
of which sugars	g	0,0
proteins	g	27,0
salt (NaCl)	g	3,6

CHEMICAL FEATURES (approximate values)

moisture	%	66
proteins	%	27,0
carbohydrates	%	0,5
fats	%	2,2
NaCl	%	3,6
ashes	%	3,8

PH	5,66
aW	0,96

nitrites (NaNO ₂)	mg/Kg	within law limits
nitrates (KNO ₃)	mg/Kg	within law limits
gluten	ppm	< 20

Note to the chemical-physical features:

1. The peculiarity of the product (cured and matured meat product obtained from the whole muscle) does not allow to express strict chemical standards, but only values of reference to be considered as approximate.
2. Data concerning chemical-physical features are related to analyses carried out on portions of a whole product.

MICROBIOLOGICAL FEATURES

Cbt Mesofila	ufc/g	≤ 10 ⁸ (included lactic ones)
Lactobacillus	ufc/g	≤ 10 ⁸ (average values)
Coliforms	ufc/g	< 10 ²
E.Coli	ufc/g	< 30
Staphyloc.CP	ufc/g	< 30
Salmonella spp	ufc/g	absent in 25 g.
Listeria Monocyt.	ufc/g	absent in 25 g.

Note to the microbiological characteristics: average data on the basis of analyses carried out within the company HACCP plan

ALLERGENS TABLE

ANALYTICAL PARAMETER	PRESENCE/absence	cross contamination risk (YES/no)
Cereals containing gluten	absence	no
Crustaceans and products thereof	absence	no
Eggs and products thereof	absence	no
Fish and products thereof	absence	no
Peanuts and products thereof	absence	no
Soybeans and products thereof	absence	no
Milk and products thereof (including lactose)	absence	no
Nuts	absence	no
Celery and products thereof	absence	no
Mustard and products thereof	absence	no
Sesame seeds and products thereof	absence	no
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ .	absence	no
Lupin and products thereof	absence	no
Molluscs and products thereof	absence	no